

WINE Talk: September 2018

The newsletter of Living Wines: Edition 78

Welcome to the September 2018 newsletter.

We're very pleased to be able to tell our Brisbane and Perth (WA) subscribers that we will be doing tastings in both cities soon. For Brisbane it's a "just in time" announcement as we've rushed to get the newsletter out before the date, which is this Thursday 20 September. Apologies for the very short notice, especially if you are in Brisbane and the newsletter is the first you've heard of it. For the future we suggest you also follow our [Instagram](#) foodtourist account or Living Wines [Facebook](#) page where the announcement of events is not dependent on finishing a newsletter!

It's a slightly shorter newsletter— mainly so we could get it out before the Brisbane tasting. We've written about three new restaurants in country France. If you're lucky enough to be planning a trip to France all three are "worth a journey". We've given you advance notice of the wines which are arriving later this month as well as a story about new vintages of Dominique Andiran's wines which have just arrived. And of course, we have some packs. This month there are two "massive discount" sale packs; one priced at \$130 and another with slightly more expensive wines and equally as impressive discounts. There's a pack for the sweet tooths, a pack that's a bit of snapshot of wines we're drinking a lot of at the moment and a mixed pack of our recent arrivals from Dominique Andiran.

For a full list of wines currently in stock and their prices see:

<http://www.livingwines.com.au/Catalogue/Catalogue.htm>

There is a link to our order form for these packs and any other wines at the end of this newsletter. But there's no need to use the order form. Just send us an email listing the wines and/or packs you would like to order if that suits you better. We'll confirm the price by return email before processing your order. Please also provide your date of birth so we stay legal (a requirement of Tasmanian legislation.)

Brisbane Tasting at The Valley Wine Bar on 20 September



We're coming to Brisbane and The Valley Wine Bar has kindly offered to allow us to pour some wine. We'll have natural wines from the Jura, Loire, Alsace and more ...

If you're in Brisbane and you have some time, please come and visit us from 5pm on Thursday 20 September. We'd love to see you. It's a free tasting and we hope you'll stay afterwards and have a glass of wine.

171 Alfred St, Fortitude Valley, 4006. Phone (07) 3252 2224

Perth Tasting at Wines of While on Thursday 11 October from 5:30pm

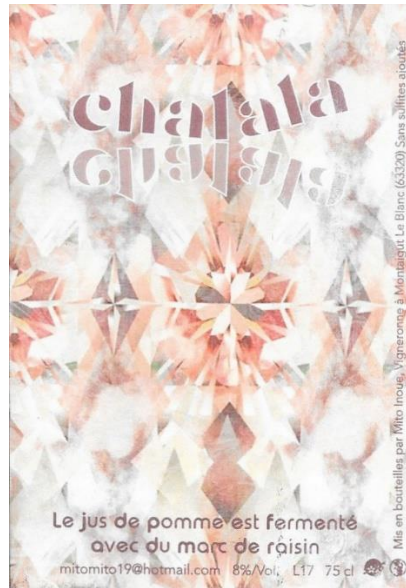
And some early warning that we will also be opening some new wines at Wines of While in Perth on Thursday 11 October from 5:30pm. We're not sure what we're going to bring yet. As we noted, we have lots of new arrivals late in September and we'll be looking at them before we decide what to bring. Somewhere there though will be some wines from Julien Brosselin, our new producer from the Languedoc.

58 William St, Perth, 6000, Phone: (08) 9328 3332

Wholesale tastings in Brisbane and Perth

We are also doing wholesale tastings while we are in Brisbane and Perth (Brisbane on Friday 21 September and Perth on Thursday 11 October). Email us at wine@livingwines.com.au if you have a restaurant, wine bar or wine shop and are interested.

What's coming in September



Our next shipment, due at the end of this month, will have wines from **l'Escarpolette**, and this time also wines from Ivo Ferreira's partner **Julie Brosselin**, whose grapes you have already drunk if you tried Alice and Olivier De Moor's En si Belle Compagnie Méridionale, as she sold them some Grenache Blanc which ended up in that wine.

There are two shipments from the Ardèche – from **Sylvain Bock** and **Samuel Boulay**, and new vintages from **Mylène Bru**, **Domaine Saint Nicolas** and **Domaine de la Garrelière**.

We also have a tiny allocation of **Mito Inoue's 2016** wine (called Orbs) and a cider (called Chalala) she made from the 2017 vintage on the lees of her 2017 Gamay. We've had many requests for reservations and the wine is now fully allocated. However, it is going to be expensive, so we won't be surprised if the odd person pulls out, so it may be still worth joining the waiting list. There are still two bottles of cider available (for single bottle orders only – we're trying to spread it as widely as possible).

Look out for an email early next month with a list of new arrivals prior to their public release.

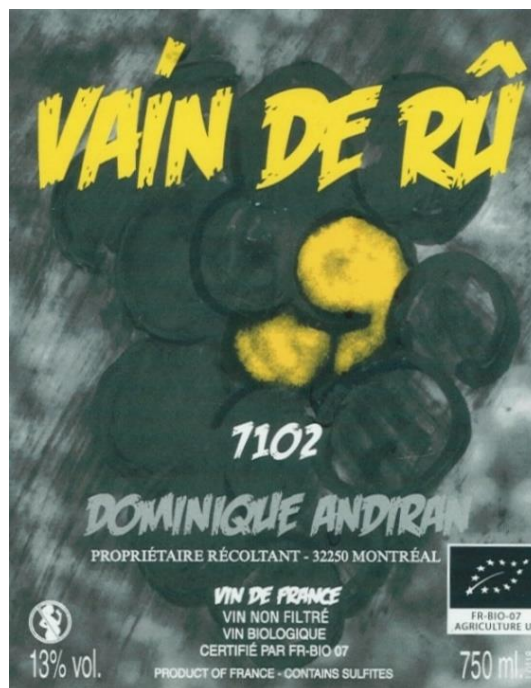
New vintages from Dominique Andiran



Dominique in one of his vineyard plots near Montréal in SW France

We're delighted to have just received the 2017 vintage of Dominique Andiran's delicious, good value, **Vain de Rû**, the only 100% Colombard we know that is full of texture and flavour.

Why "Vain de Rû"? The French love a play on words. The word *rû* means small stream and *rû* is similar to *rue*, the word for street where casual parties are held and this wine is perfect for casual parties. Dominique's first thought was to call it *vin de rû* (sort of "wine of the street"). But the French appellation rules govern the size that the word *Vin* can be displayed on the labels and he wanted the letters to be very big, so he changed it to *Vain*.



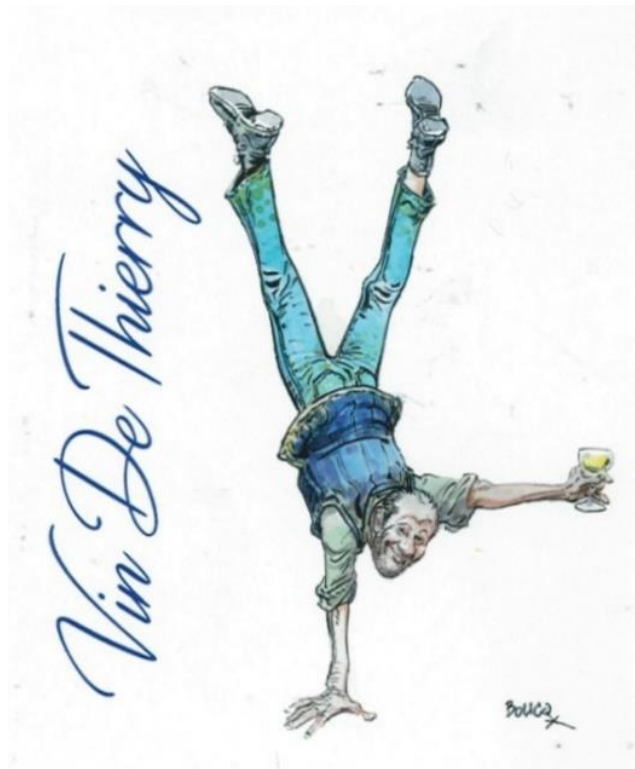
The grapes are grown on clay that is rich with limestone rocks which give this wine its vibrant minerality. Dominique adds further complexity through slightly extended maceration (a little over twenty hours) which has results in a richer flavour and more interesting texture without over-extraction of the polyphenols from the skins. The wine is aged in fibreglass tanks with there is no wood involved. This year it's a little richer, at 13% alcohol (compared with 12% in 2016) and will work well with spicy food like chicken or vegetable curries. It's more textural and mouth-filling as well. **The RRP is \$32 but it's always discounted if part of a 6 pack.**

We also have two other wines from Dominique, in smaller quantities.

Magnus 2016 is, unlike previous vintages, 100% Merlot. Normally it would have 20% of Tannat but in 2016 Dominique was unable to harvest his Tannat so had none to use in this wine. The result is the wine is slightly less savoury without the grip of the Tannat, and definitely ready to enjoy now. It's more in the realm of slurpable and juicy, and very easy drinking, just a touch sweeter than last year. **The RRP is \$35 but it's always discounted if part of a 6 pack.**

Soyeux 2014 is a sweet with made with Gros Manseng, the same grape that is used to make the more famous sweet wines in nearby Jurançon. He makes this wine with a mix of just ripe and fully ripe, shrivelled grapes with concentrated sugars so that there is a nice balance of acidity and sweetness. In this vintage there is also just a hint of oxidative characteristics. The wine has 60 grams of residual sugar ensuring noticeable sweetness on the front of the palate, but the finish is surprisingly dry and not in any way cloying. Soyeux is best translated as "silky" and it's a beautiful word to describe this wine. Unlike his other wines this has a light filtration, for fear of refermentation, which is also why he waits for some years before bottling it. We were only given a small allocation of this wine and it is almost sold out. **The RRP is \$45 but it's always discounted if part of a 6 pack.**

Pack 1: Sale Pack Six Bottles – Massive Discounts



We have assembled yet another one of the very popular sale packs where we are approaching the end of our stocks. This one has some delicious wines with four coming from the Loire Valley, one from the rugged Ardèche region and one from the Languedoc near Montpellier.

Domaine Saint Nicolas Vin de Thierry NV – We have been surprised and delighted at how some of our winemakers have been able to continue on in the face of adversity over the past few harvests. In this case Thierry Michon's vineyards suffered badly from frosts in 2016 wiping out much of his Chenin in his famous Les Clous vineyard. However, he had a few barrels of some delicious Grolleau Gris from the previous vintage and was able to buy some Chenin Blanc from a friend who shares a similar organic philosophy. He also was able to harvest enough Chardonnay of his own to fill one 200 litre barrel. He put all this together to make this exceptionally fine wine which he has cheekily called Vin de Thierry instead of Vin de France.

Sylvain Bock Les Grelots 2015 – This wine from Ardèche winemaker Sylvain Bock is named after the three grape varieties used for the wine. GRE is for Grenache Noir, LOT references the Merlot and the S stands for Syrah. This combination produces a wine that has complexity and structure while maintaining freshness and drinkability.

Les Vignes d'Olivier Clair 2015 – This very light rosé arose because Olivier's wife happens to like white wines, but Olivier doesn't have any white grapes! He decided to make a white wine from some of his red Cinsault grapes - a very sensible idea giving that most red grapes have white juice. So, he loaded part of his Cinsault harvest into the press and pressed off the juice. Unfortunately for his wife, but fortunately for everyone else, he pressed a bit too slowly, so the juice came out as a lovely pale pink colour. He decided to

call it Rosé Clair because it is almost clear. It is a light, lively, fresh wine with the texture of a white wine but the flavour of a rosé. Decanting recommended.

Hervé Villemade Bout de Ficelle 2016 – This wine is another potentially one-off cuvée from 2016 made with purchased grapes “Bout de Ficelle”, a blend of Gamay (70%), Cabernet Franc (20%) and Côt (10%). The name translates as “bits of string”, a reflection of how it was cobbled together from three different parcels. The Gamay vines, near Mesland, are up to 100 years old. Aged in concrete tanks and bottled at the end of July 2017, it’s another wine that is designed for immediate drinking. It’s supple, with plenty of fruit from the Gamay and just a little tannin from the other two grapes

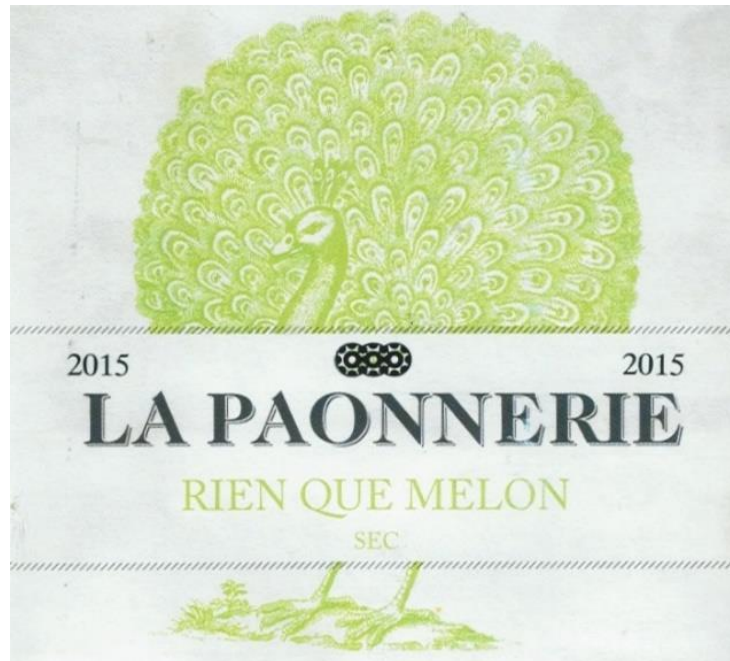
Domaine Les Grandes Vignes Cabernet Breton 2015 – Breton is the local name in the Anjou region given to Cabernet Franc which thrives in the area just south of the city of Angers and west towards Chinon and Saumur. The Cabernet Franc for this wine grows in light, sandy soil studded with limestone rocks which provide the minerality which is evident in the wine. The name of the parcel where the vines grow is Champ du Moulin. The vines were planted here in 1955. After manual harvesting in small crates, the grapes were destemmed and left to macerate for two days before pressing. The wine was fermented then matured for six months in used barriques. It is a delicious red wine that will match to a range of foods.

Hervé Villemade Cheverny Blanc Domaine 2016 – Hervé’s Cheverny Blanc has long been a favourite of ours. A blend of 70% Sauvignon Blanc and 30% Chardonnay this wine is only produced in small quantities from vines that are between 18 and 24 years old. In 2016 some of the wine (25%) was matured in the foudre normally used for the more expensive La Bodice. The rest was matured in steel and fibreglass tanks. The result of the old wood treatment has made this a much more rounded, mellow wine than usual. In fact it is the best vintage of this wine we have ever received. It is a fresh, lively wine with lovely fruit and a nice balancing acidity. The wine is matured on lees to provide additional complexity. The wine is unfiltered.

The RRP for this selection of 6 wines is \$217 but the pack price is only \$130 including freight to most Australian cities.

Pack 2: Last Bottle Six Pack – 20% Discount!

Remember: There is only one pack – first in first served



There is only one pack as it consists of six bottles that are the last one we have for each wine.

La Paonnerie Rien Que Melon 2015 – This wine is made from the grape variety Melon de Bourgogne which was taken to the Muscadet region in the western Loire Valley after most of the vines in the area were killed by extreme weather a couple of centuries ago. It adapted well to the new location and is now the backbone of Muscadet production. This is an absolutely beautiful wine that is a perfect food wine. There have been no sulphites added to this wine at any time.

Nicolas Carmarans Cuvée 12 2011 – Nicolas Carmarans' vineyards are in the rugged region of central France where the vines cling to very steep slopes near the village of Campouriez. This wine is named after the department that the wine comes from, namely Aveyron. In France, each department has a unique number such as 84 for Vaucluse in Provence or 11 for the Aude in Languedoc. The number for Aveyron is 12 hence the name of the wine. This wine comprises Cabernet Sauvignon and Cabernet Franc which were fermented in tanks and then the wine transferred to old barriques for 6 months

Domaine Saint Nicolas Reflets Rouge 2012 – The vines for this wine thrive on a south-east facing slope near the Atlantic Ocean where the soil is schist-derived clay mixed with quartz pebbles. The wine was matured for between 6 months to a year in wooden foudres. It is an elegant wine with good structure. It has not been filtered at our request and we are very happy with the results. This is a smooth and delicious wine that will go very well with a wide range of foods.

Jean Ginglinger Riesling Steiner Zinnkoepfle 2014 – This wine is an elegant, powerful Riesling with grapes sourced from both the Steinert vineyard and the Zinnkoepfle vineyard which lies in a beautiful valley just over the hill from Steinert. The Steinert

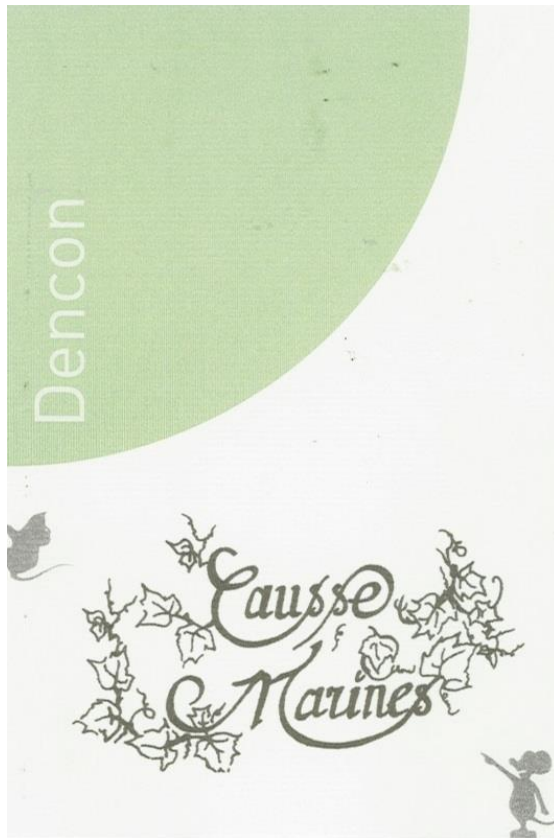
vineyard lies about 8 kilometres south of the town of Colmar and is one of the highest vineyards in Alsace and benefits from southern exposure. Both of the vineyards are Grand Cru vineyards, so the grapes are of outstanding quality, however Jean does not submit his wines to the appellation authorities because they prefer wines with quite a lot of residual sugar which does not appeal to Jean who prefers dry wines. The characteristic of wines made from grapes of this vineyard is the amazing length at the finish. It simply lingers for ages. The texture of this wine is also characteristic of Jean's winemaking prowess. A beautiful wine of power and elegance.

Dominique Andiran Magnus 5102 – This is the last bottle of Magnus from the 2015 vintage – just as the 2016 vintage has arrived! Dominique's vineyards in the south-west of France are reasonably close to Bordeaux and therefore Merlot is grown here as it is in the better-known Bordeaux. This is a wine that should appeal to drinkers who enjoy a subtle, slightly sweet yet full bodied red wine. In 2015 the Magnus is 80% Merlot with the remainder being the bold Tannat grape variety which adds structure and beautiful tannins to the wine.

La Paonnerie Coteaux d'Ancenis Pineau l'Ancêtre 2015 – This wine is made from 100% Chenin Blanc (which is called Pineau in the Coteaux d'Ancenis in the western Loire Valley). The wine is made from grapes grown on vines that are over 100 years old in the commune of Saint Heblon which is the commune neighbouring Anetz where the Paonnerie winery is located. The age of the vines means that the yield is a very low 20 hectolitres per hectare. While the yield might be low the benefit is that the grape juice is very concentrated and has high minerality. The wine is fermented naturally and matured in old oak barrels. It is bottled without fining or filtration or the addition of any sulphites.

The RRP for this selection of 6 wines is \$226 but the pack price is \$180.80 including freight to most Australian cities.

Pack 3: Premium Sale Pack Six Bottles – Massive Discounts



Domaine L'Escarpolette (Ivo Ferreira) Jeux de Mains 2013 – The Jeux de Mains is an amazing wine made from carefully selected grapes from a very old vineyard of Cinsault. The whole grapes undergo 10 days of maceration before the juice is transferred to old barrels to mature for one and a half years. The result is a silky smooth, yet bold wine.

Le Temps des Cerises Un Pas de Côté 2014 – Un Pas de Côté is a dark purple wine that has a beautiful, soft tannin structure with complexity coming from the quality of grapes used. While it used to be a pure Grenache in previous vintages, in 2014 it is 40% Merlot, 40% Grenache and 20% of a blend of Cinsault, Aramon and Carignan (Aramon is a grape that is native to the region). The vines grow on granitic quartz soils and the minerality is pronounced. The grapes undergo carbonic maceration for a period of two weeks. This is a very special wine!

Montanet-Thoden Bourgogne Rouge Garance 2013 – This red burgundy is a very good example of a red wine from the Vezelay region. The end result is influenced by the fossilised limestone soils that are found here - giving the wines a lively minerality. The grapes for this wine are hand-picked from the small plots of vines, destemmed, fermented with native yeasts and matured in old oak barrels. Little sulphur is added to the bottle to maintain the freshness of the wine.

Causse Marines Vin de France Dencon 2014 – The Dencon 4102 is made from a very, very rare grape variety called Ondenc which had almost disappeared from France until it was revived by a small number of growers in Gaillac. The wine is labelled as a Vin de France because it is not permitted to produce single-grape variety wines in the Gaillac appellation. (Incidentally the same grape was used many years ago in western Victoria to

make sparkling wine.) As with the vintage, it is not permitted to put the grape variety on wines from many French appellations. However those of you who enjoy anagrams and similar word games should not take too long to work it out. This white wine is very distinctive with a richness that is typical of the grape variety. It should be served with food with roast chicken being an excellent match.

Le Temps Retrouvé Grenache Noir 2014 – The vines for this 100% Grenache wine are at least forty years old. The wine is macerated on skins for around twenty days before being pressed and the juice transferred to old barrels. The resultant wine is full of life and low in tannins providing a great match to a range of dishes such as roast lamb, grilled meatballs or a simple steak. The alcohol level is restrained at only 12.5%.

Mylène Bru Vin de France Rita 2014 – If you like Carignan then this is a wine you simply must try! The Rita is named after Mylène's Andalusian grandmother and also St Rita the saint of desperate causes! The wine is made from 100% Carignan from 50-year-old vines which is not unusual in her area because it is quite close to Saint Chinian where Carignan is revered. The grapes were hand-picked in the cool of the morning and placed in 10-kilogram baskets to preserve the quality of the fruit. The juice was macerated for approximately 20 days to extract the deep colour of this wine which then matured for 10 months in tanks before being bottled with a very small amount of sulphur this year.

The RRP for this selection of 6 wines is \$284 but the pack price with a massive discount is only **\$160 including freight to most Australian cities.**

Pack 4: What we're drinking 6 Pack - 15% discount



This pack is a mix of some of our newest wines we're getting to know better and old faithfuls that somehow always seem to end up on our drinks list.

Dominique Andiran Vain de Ru 7102 – Dominique Andiran makes this beautiful, white wine called Vain de Rû that is a delight to drink as an aperitif or match with food. He uses the local Colombarde grape (a descendant of Gouais Blanc and Chenin Blanc) for this wine and it works perfectly. The grapes are grown on clay that is rich with limestone rocks which give this wine its vibrant minerality. Further complexity was given to this wine through slightly extended maceration (a little over twenty hours) which has resulted in a richer flavour and more interesting texture without over-extraction of the polyphenols from the skins. The juice was then transferred to fibreglass tanks. The wine displays an appealing freshness with hints of acacia and grapefruit. So easy for drinking by itself or with oysters, seafood or chicken or a wide range of vegetable dishes. We described earlier in the newsletter how he thought up the name for this wine.

Domaine Geschickt AOC Alsace Phénix 2017 – This is a skin contact (orange) wine made from Pinot Gris and a small amount of Gewurztraminer from the Kaefferkopf Grand Cru vineyard. Like the maceration Pinot Gris we import from Jean Ginglinger this one is a deep pink orange colour. The maceration continued for one month which has nicely developed the colour and the tannin structure in this wine. It was matured in steel tanks. One extra bonus of maceration white wines (which are also called skin contact wines or orange wines) is that they match beautifully with a wide range of foods. In fact, you can drink them right through a meal. It will improve and soften over two or three days after opening. This is a stunning wine that shows just how good a skin contact wine can be. The striking label is an added bonus!

Domaine Geschickt AOC Alsace Pino 2015 – This is a blend of two Pinot grape varieties, namely Pinot Gris and Pinot Auxerrois with some of the Pinot Gris coming from the amazing Grand Cru Kaefferkopf vineyard for added complexity. The result is a lip-

smacking white wine that we find almost impossible to stop drinking. The vines are planted in complex terroir in several plots around Ammerschwihr which sees soils made from alluvial clay, marl, granite and limestone. This is fortunate because Pinot Auxerrois has a particular affinity for limestone and when grown in limestone also adds weight to a blend. Pinot Auxerrois is also known simply as Auxerrois and is a child of the grapes varieties Pinot Noir and Gouais Blanc and is native to the Alsace and nearby Lorraine and Mosel. The wine is blended and put in old wooden foudres to mature for 18 months. The wine is not fined or filtered, and no sulphites are added at any stage of the winemaking process.

Causse Marines Zacm'Orange 2016 – Yes, we know we have included two skin contact wines in this pack, but we think they are really exceptional wines that show why this genre has become so popular. This one is made from 100% Mauzac that has had some 21 days of skin contact prior to being transferred to 400 litre barrels to mature for 7 months. The vineyard where the Mauzac is grown is in front of their winery and the vines love the clay and limestone soils that they grow in. It is a complex wine with a bright orange colour from the skin contact, a hint of spritz (natural winemakers often encourage a light spritz because carbon dioxide is a very good preservative and anti-bacterial agent) and some very nice tannins making it a perfect food wine. No sulphites have been added at any stage and the wine has not been fined or filtered thus making it suitable for vegetarians and vegans.

Domaine Mosse Moussamoussettes 2017 – This is a highly sought-after pet nat that is found in every trendy wine bar in Paris! Every year it keeps getting better and we are more than excited about this year's offering because for the first time the main grape variety (60%) is one of our favourite red grapes - namely Pineau d'Aunis - the same grape that goes into some of the fabulous pet nats from Jean-Pierre Robinot. We love this wine. It is pink, delicious, limpid, very slightly sweet and the perfect aperitif for a spring or summer lunch or evening aperitif. This year the Pineau d'Aunis is supplemented by the local Grolleau Noir variety. The juice was fermented in barrels and bottled when it had reached 18 grams of residual sugar. It then kept fermenting in the bottle until most of the sugar was gone. The result is a perfect example of a pet nat that we look forward to drinking through the spring.

Le Raisin à Plume (Jacques Février) Sauvignon des Humeaux 2015 – Jacques is a young winemaker in the west of the Loire Valley who is making excellent wines based on his tutoring from some of the best winemakers in the area such as Jacques Carroget from La Paonnerie. Here he has produced a beautiful Sauvignon Blanc from vines that sit in a vineyard that overlooks the Loire. It is a beautiful wine that has none of the over-the-top tropical fruit flavours of New Zealand examples of the same grape.

The RRP for this selection of 6 wines is \$270 but the pack price is \$229.50 including freight with the 15% discount.

Pack 5: Don't be scared of sugar – 15% Discount



This pack has some wines and a cider which have just enough residual sugar for it to be noticeable on the palate but not to be excessively sweet. None of them are intensely sweet so they're better suited to lighter spring and summer desserts and we've found the sparklings are excellent alternatives to dessert! They are also all interesting candidates to match with richer, creamier cheeses. There are two still whites, three sparklings, including the very dark red BCF from Les Capriades, and one cider.

Domaine Les Grandes Vignes Pin'Eau de la Loire 2014 – This white, still, slightly sweet wine is made from 100% Chenin Blanc which also goes by the name of Pineau de la Loire locally. The vines grow on flat vineyards in clay and gravel soils with some shale providing additional minerality. We have been lucky enough to walk through this vineyard to inspect the incredibly healthy grapes and to see the care with which the vines have been managed. The biodynamic approach to vineyard management really shines through in the Domaine Les Grandes Vignes vineyards with healthy vines producing grapes with intense flavour. This is a pleasantly sweet wine with 32 grams of residual sugar.

Vincent Carême Vouvray Tendre 2014 – Vincent Carême is one of the great organic producers of the Vouvray appellation. The Tendre is a traditional still wine from this domaine made from older vines that grow in soils ranging from clay to flint. It is a semi-sweet wine (around 20 grams per litre of sugar) but with a dry finish and wonderful depth. This wine displays rich flavours gained from the beautiful soil in which the vines grow, and the minerals contained in those soils.

Causse Marines Présq'ambulles 2014 – This sparkling wine is naturally fermented in the bottle, so it is known as a Pétillant Naturel wine. It is made entirely from very low-yielding Mauzac vines. The bead is very, very fine and it has a yeasty, bready nose and quite an intense apple flavour. It is a perfect aperitif wine but is also a good match for food as well.

Causse Marines Raides Bulles 2015 – This amazing wine has some residual sugar to make it a very appealing aperitif or nightcap! The grape varieties used to make this wine are Syrah, Duras, Braucon (Fer Servadou) and Jurançon Noir plus some Mauzac. Apart from the Syrah all of these grapes are native to the area surrounding Gaillac. This wine has

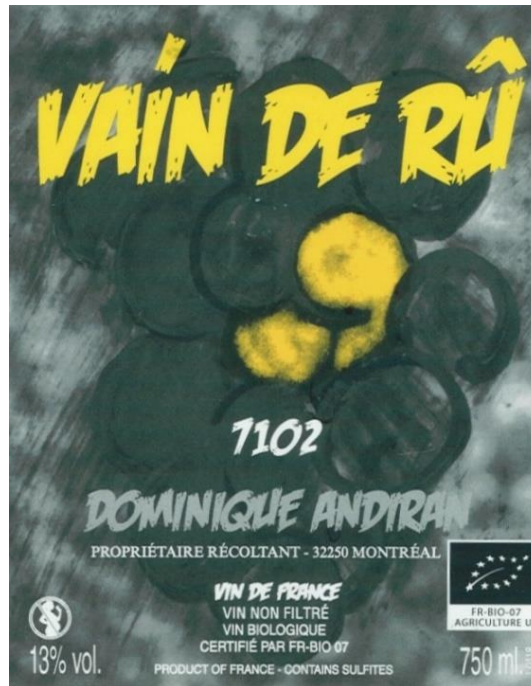
undergone a single ferment in the bottle with only natural yeasts (the method is called méthode ancestrale or Pétillant Naturel which has been carried out in Gaillac for many hundreds of years and certainly pre-dates the production of Champagne). It has not been disgorged hence there is a little sediment in the bottle, but this adds to the complexity of the flavour. No sulphur has been added at any time during the winemaking process which adds to the liveliness of this wine on the palate. This is a real treat and is perfect for a summer afternoon, for breakfast or to act as a full stop after a long night!

Les Capriades BCF 2014 – The BCF is a fascinating version of pétillant naturel wine produced by Pascal and Moses. This cuvée is made entirely of teinturier grapes (those that have red skin and red juice). This year they have sourced some Gamay de Bouze, Gamay de Chaudenay and Gamay Fréaux (this is where the name comes from). The wine is made with equal quantities of each variety. This is a truly lovely sparkling wine also made using "Methode Ancestrale" which has been disgorged. The result is a beautiful, red sparkling wine which has a lingering, slight bitterness at the end which is nicely balanced by some residual sugar. 11% alcohol.

Julien Fremont Argile 2015 –Julien makes two special ciders from different terroirs. This one is made from apples picked from trees that grow in clay soils on the lower slopes near the road that runs in front of the house. Here the clay is quite deep and is packed with minerality leading to very healthy trees due to the good drainage. This year it has a delightful hint of sweetness without being overtly sweet. It also has a tiny tang of refreshing bitterness at the end of the palate.

The RRP for this selection of 6 wines is \$231 but with the 15% discount the pack price is **\$196.35 including freight.**

Pack 6: Andiran new arrivals 6 Pack – 15% Discount



It's not always possible to make a pack from new arrivals but we have a good supply of Dominique Andiran's Vain de Ru 7102 and Magnus so there's a chance to do that this month. These wines are also very good value. The pack contains:

3 bottles of Dominique Andiran Vain de Ru 7102

2 bottles of Dominique Andiran Magnus 6102

1 bottle of Dominique Andiran Soyeux 2014

For more information about these wines refer back to the article earlier in the newsletter.

The RRP for this selection of 6 wines is \$211 but the pack price is **\$179.37 including freight.**

New restaurants in country France

If you've subscribed to our newsletter for a while you may remember a series of three articles we wrote late in 2015 and early 2016 about restaurants in country France we'd recommend – places with a good natural wine list of course, but also delicious food.

After a recent trip we have three new additions (to add to Cave Saint Martin in Roquebrun which we wrote about last year).

Café des Alpes

What would make us drive more than half way across France (from Auberge de Chassignolles in the Auvergne to Châtillon-en-Diois in the dramatic Vercors National Park in the northern section of the Drome) for lunch? The answer is Pierre Jancou, who we would drive even farther for.



Pierre Jancou serving our coffee at the end of our delightful meal

He has moved to this remote and beautiful village with its dramatic backdrop of forest-clad mountains from Paris where he was well-known for the many no-compromise restaurants and wine bars he opened over many years including La Crèmerie, Racines, Vivant, and Achille. Each featured dishes based on exceptional produce and wine lists highlighting edgy natural wines almost all of which have no added sulphites. He's been one of the most influential figures in French natural wine for many years.

Jancou has restored an old cafe in the heart of the village and is serving his trademark "simple" food and natural wines. We ate here a week after he opened, and the place was buzzing! The locals certainly didn't seem concerned about his ultra-natural wine list.

Entrees, such as a simple onion tart and assiette of crudites, were 6€, and mains, including these sweet peppers stuffed with veal and vegetables, were around 12€.



Stuffed peppers for main course

The wine list is currently short but with many wonderful producers. It's strong on the Auvergne with wines from Pierre Beauger, Francois Dhumes and Domaine de l'Egrapille (we drank Grigri, their 2016 rosé, which had the advantage of being a perfect driving wine (we had hours to go to get back in the direction of our final destination for the day much less arrive; this was a big detour)). The Ardèche is also well represented with wines from Giles Azzoni, Samuel Boulay (including his Rappapéo 2016, which is in our new shipment), Le Mazel and Le Raisin et l'Ange.

At present Café des Alpes is an all-day drop in bar that also serves lunch and dinner but there are plans to open a more gastronomic restaurant as well in future which will take advantage of the beautiful views at the rear of the restaurant. There's much more to come in this story.



The view from outside

Hopefully after our next visit we won't have to drive anywhere though.
Place Devouluy, Châtillon-en-Diois.

La Courtille

LES ROSES:			
2017 - TROIS - Domaine MESSON - Cote de Reims	3	12	18
2017 - TROIS - POC-EPINE - Cote de Reims	3	12	18
2017 - TROIS - Cote de Reims de MESSON	-	-	25
2017 - TROIS - Cote de Reims de MESSON	-	-	18
2017 - Cote de Reims - Cote de Reims de B. Bolognini	3	12	18
ROSES:			
2017 - VDF - Domaine J. J. J. - Cote de Reims	3	12	18
2017 - VDF - Cote de Reims - Cote de Reims	15	9	14
2017 - VDF - Cote de Reims - Cote de Reims	4	16	24
2017 - Cote de Reims - Cote de Reims	-	-	24
2017 - Cote de Reims - Cote de Reims	-	-	36
2017 - Cote de Reims - Cote de Reims	-	-	26
2017 - Cote de Reims - Cote de Reims	-	-	58
LES ROSES:			
2017 - Cote de Reims - Cote de Reims	15	30	45
2017 - Cote de Reims - Cote de Reims	15	9	14
2017 - Cote de Reims - Cote de Reims	-	-	24
2017 - Cote de Reims - Cote de Reims	-	-	45
2017 - Cote de Reims - Cote de Reims	3	12	18
2017 - Cote de Reims - Cote de Reims	-	-	33
2017 - Cote de Reims - Cote de Reims	7	28	42
2017 - Cote de Reims - Cote de Reims	4	16	24
2017 - Cote de Reims - Cote de Reims	-	-	20

La Courtille wine list

La Courtille, in Tavel, just 45 minutes' drive from our house in France, is definitely going to become a regular for us. With plenty of support from the Pfifferling family (l'Anglore), the two young owners, who are both alumni of Paris's Le Baratin are Natalia Crozon (girlfriend of Thibault Pfifferling, Eric Pfifferling's son), and chef Marie Lézouret.

In summer most people were eating on the expansive terrace which is fully surrounded by imposing stone walls. It's a most appropriate location for exploring some real Tavel wines (which means rosé) plus there's a roll call of some of France's most renowned producers, including Fred Cossard, Jean Foillard, Dominique Belluard, Alice and Olivier de Moor, Thierry Puzelat, and Hervé Souhart.

The menu is thankfully limited with four or five first courses and three mains the day we were there. Highlights were a caponata of eggplant and anchovies and a lamb couscous with vegetables with heaps of flavour (if you eat in restaurants serving natural wines nearly always the vegetables will be grown organically too and most likely be sourced locally).



Close to Avignon and Chateauneuf-du-Pape, and just off an exit from the A9 autoroute which takes you between the Languedoc to Provence, this restaurant is perfectly placed to be on many itineraries.

208 Chemin des Cravailleux, Tavel. 04 66 82 37 19.

Le Garde Champêtre

We've included Le Garde Champêtre in this story, even though it opened on 29 August, just after we returned home and so we haven't been. We willed them to open before we left and were poised to be able to spend our last night in France had it happened, but we left 10 days too soon.

The backers of this restaurant include Juan Sanchez (from, among other successful ventures, Fish, La Dernière Goutte wine shop, and Semilla in Paris) and Champagne maker Cédric Bouchard. Those names would be enough to fuel our interest but the key partner in this project for us is chef Matt Robertson, whose food we ate many times when he was cooking at Auberge de Chassignolles. Matt is as much a gardener as a chef (before he left the USA he worked at Chez Panisse as a chef and also, for a time, learning from Joe Salatin, a renowned American organic farmer). We can confirm he cooks delicious food, and can, for the moment only imagine what he's serving from the fireplace of this

beautiful country restaurant in the Aube in the south of Champagne. But the thing that's really exciting for us is the garden. Substantial enough to truly support the restaurant (and apparently prior to opening supplying some of Paris's best restaurants because they weren't ready quite when they expected) it's bound to drive each day's menu.

While Matt was at Chassignolles he expanded the restaurant's vegetable garden substantially and also introduced pigs which they fed through with the restaurant's scraps then killed at the end of the season, making charcuterie that would be used in the following year. There's a lot of talk about farm to table restaurants but this one is sure to deliver the goods as well.

Number 1 restaurant on our visiting list next year. Fortunately it's only 10 minutes' drive from our Champagne producers Roland Piollot and Dominique Moreau in Polisy, who, when we saw them in July, were equally as eagerly waiting for it to open. So we have plenty of good reasons to be in that part of the world, where incidentally the Seine, which also passes by Dominique and Roland's property, is not much bigger than a creek.

50, route des Riceys, Gyé-sur-Seine, 03 25 29 44 61.

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Or for other wines you can use our order form or just describe the wines in an email.

http://www.livingwines.com.au/Catalogue/Order_Form_Current.pdf

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Penalty: Fine not exceeding 20 penalty units

for a person under the age of 18 years to purchase liquor.

Penalty: Fine not exceeding 10 penalty units

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